

THE MARKET BASKET

What To Eat Where To Get It How To Cook It

'Watch Party' Menu Is Winner of Cash Award

Mrs. John Rehl, of Granger, Ind., tells what to prepare for parties watching the old year out and the new year in and wins this week's market basket prize of \$3 in cash.

The five other cash prizes of \$3 each were given to Mrs. W. F. Matthews, 719 Oak st., South Bend; Mrs. Fred Scherman, 1034 W. Huey st., South Bend; Mrs. Emma Bowers, Walkerton, Ind.; Mrs. Gladys Parker, R. R. No. 4, South Bend, and to Mrs. Richard Terwilliger, 1324 Liston st., South Bend.

The Watch Party recipe is:
A Watch Party Luncheon.
Oyster Stew
Bread and Butter Sandwiches
Boiled Ham
Olives Pickles
Brick Ice Cream Small Cakes
Hot Coffee

Nuts Candy
Oyster Stew.

1 qt. oysters.
4 cups scalded milk.
1-4 cup butter.
1-2 teaspoon salt.
1-8 teaspoon pepper.

Clean oysters by placing in a colander and pouring over them a cup of cold water. Carefully pick over oysters, and remove all pieces of shell, reserve the liquor and heat it to the boiling point, then strain it through double cheese cloth, add oysters, and cook until they are plump and edges begin to curl, then add milk, butter, salt and pepper, serve with crackers.

Boiled Ham.
Clean and scrape ham. Put in large sauce pan or ham boiler, and boil 4 or 5 hours, according to weight, when done, let cool in water in which it was boiled. Then remove rind carefully and place a cloth over the ham to absorb as much fat as possible, then cover with bread crumbs. Place in the oven for about an hour. Serve cold, garnished with parsley.

Small Cakes.

2 eggs.
1 cup thick sweet cream.
1 cup sugar.
2 1-2 cups flour.
2 teaspoons baking powder.
1 teaspoon salt, and any flavoring to suit taste.

Beat the yolks of the two eggs, then beat into them the cream, then the sugar (a small amount at a time). Beat until smooth, then add the flour which has been well sifted together with the baking powder and salt. Then add the whites of the eggs which have been whipped stiff. Bake in individual little cake tins, and ice.

MRS. JOHN REHL,
R. R. No. 2, Granger, Ind.

The recipes winning the \$2 cash prizes are:

Rules For Candy Making.

1. Never stir your syrup after the sugar is dissolved.
2. Never allow the crystals to remain on the sides of the saucepan, but wipe carefully away with damp sponge.
3. Do not shake or move the pan while the syrup is boiling, or it may grain.

4. Stir Fondant constantly while melting, or it will form a clear syrup.

5. Make Fondant one day; keep into candy the next day.

6. Have everything in readiness before beginning.

7. Buy shelled English walnuts, thus avoiding waste in cracking.

8. Buy almond paste already prepared.

9. If sugar grains, rebol and use for old-fashioned cream candy or plain sugar taffy.

10. Use beat granulated sugar for boiling and confectioners' XXX for kneading.

11. If Fondant grains you have boiled too long. Add water and boil again.

12. Cool Fondant in a cool, dry place—not the refrigerator.

13. Never try out syrup in water, and then dip back in syrup, as it will cause it to sugar. Always have water cold.

Fondant.

1 cup granulated sugar, enough milk to dissolve sugar, (perhaps 1-2 cup).

Stir on stove till dissolved, do not let boil.

Remove grains of sugar around edges with cloth wrapped around stick.

Boil without stirring, try in water. Makes a firm, but not crisp ball.

Set in cold water until firm. Beat your fingers in it. Stir and beat, knead as it begins to harden.

Put flavor in while creamy.

To this you can add chopped nuts, cocoanut or candied fruits, or anything of that sort.

Shape Fondant into rolls and dip into melted chocolate for chocolate creams.

Handle rolls of Fondant with tongs.

French Cream.

The white of one egg. An equal quantity of cold water. Stir in XXX powdered or confectioners' sugar until you have it stiff enough to make into shape with the fingers.

For walnut creams make the French cream into balls about the size of walnuts, press upon it a walnut carefully picked from the shell, making balls flat on top and bottom.

For nut creams, chop almonds, hickory nuts or walnuts quite fine.

Make the French cream and before adding all of the sugar, while cream is quite soft, stir into it the nuts, then form into balls, bars or squares. Three or four kinds of nuts may be mixed together.

Fondant Brittle.

Parch and shell peanuts and closely line a large greased platter with them. Carefully melt (so as not to brown) the sugar. Pour in platter enough to cover nuts. When cool enough, mark off into squares. No water must be used in melting the sugar, and the sugar should not be allowed to boil.

MRS. W. F. MATHEWS,
719 Oak st., City.

Pimiento Potato Souffles.

3 cups of mashed potatoes.

1 tablespoon butter.

1 finely minced pimiento.

1 teaspoon salt.

1 teaspoon finely chopped parsley.

2 eggs.

1-8 teaspoon pepper.

Be sure the potatoes are free from lumps, and add the butter, salt and pepper, yolk of eggs and lastly, fold

in the egg whites, beaten until stiff. Pipe high in individual baking dishes, and if liked, sprinkle with grated cheese. Bake 20 minutes in a hot oven. Garnish with strips of pimiento and stuffed olives.

Potato Pancakes.

2 large potatoes.

1 egg.

1-3 cup flour.

1-2 teaspoon baking powder.

2-3 teaspoon salt.

1-8 teaspoon pepper.

1 teaspoon chopped parsley.

Grate the potatoes coarsely, add the flour, baking powder, seasoning and parsley, and lastly the beaten egg. Mix all thoroughly and drop by spoonfuls in a frying pan containing a little hot fat. Flatten slightly. Brown on both sides and serve as desired.

Cocoanut Marshmallow Cake.

2 eggs.

1 cup sugar.

4 tablespoons milk or water.

1-2 teaspoon vanilla.

1 1-2 cups pastry flour.

1-4 teaspoon salt.

1 teaspoon baking powder.

Beat the eggs and sugar together until very light. Add the milk or water, the flavoring, then the flour, salt and baking powder, which has been sifted together twice. Bake in oiled pans in a moderately hot oven, from 25 to 35 minutes. When cold, frost with cocoanut marshmallow frosting.

Cocoanut Marshmallow Frosting.

2 cups sugar.

1-2 cup water.

Whites of 2 eggs.

1-2 cup marshmallow cream.

2-3 cup cocoanut.

Boil the sugar until it threads. Pour this mixture steadily but slowly onto the egg whites which have been beaten until stiff and dry. Add the marshmallow cream and beat until thick enough to spread. Use one-third of this frosting to make a thick filling between the layers of cake and use the remainder to the top and sides. Sprinkle thickly with the grated cocoanut as soon as the cake is frosted.

MRS. FRED SCHERMAN,
1034 N. Huey st., City.

Pineapple Delight.

One package Knox's gelatine, dissolved in 1 cup of cold water.

To 1 cup pineapple juice, add 1 cup water, 1 cup sugar and let boil, then pour it in your gelatine.

When it begins to stiffen add 1 pint of whipped cream, then when it begins to stiffen again, add 1 cup ground pineapple and nuts, if you like. I use canned pineapple.

EMMA BOWERS,
Walkerton, Ind.

Fruit Salad.

Take oranges and bananas, 1-2 dozen each, cut into small pieces and add 1 can shredded pineapple, peaches and pears. Strain the juice off and add 1-2 box gelatine. Sweeten to taste and pour over fruit.

When hard, put grated cocoanut over. Serve with whipped cream.

Curried Rabbit.

One cupful finely chopped rabbit meat, 1-2 teaspoon onion juice and 1 teaspoon curry powder. Make a brown sauce, add rabbit meat and season with the curry powder and onion juice. When thoroughly done serve with rice.

Crumbed Potatoes.

Wash 1 pound of potatoes, scrape them and boil until tender. They should not be overdone. Drain and cut each into halves. Season with salt and pepper. Melt 2 tablespoons of fat and pour onto a hot plate. Dip the potatoes into it. Toss them into fresh bread crumbs and bake in a quick oven about 15 minutes. When brown dish up neatly on a hot dish. Serve hot.

French Toast.

1 cup of milk.

1-4 teaspoon of salt.

1 egg.

Pepper.

Add egg, salt and pepper to the milk and beat well. Dip bread into this and fry to a golden brown on a greased griddle iron.

MISS GLADYS PARKER,
R. R. No. 4, South Bend, Ind.

Pineapple Pudding.

1 can pineapple.

1-2 box gelatine or 2 1-2 tablespoons granulated gelatine.

1-2 pint whipped cream.

1 small tea cup sugar.

Way of preparing: Four juice off of pineapple. Dissolve gelatine in half of hot water. Chop pineapple very fine and mix with sugar. Add this to the dissolved gelatine. When this begins to stiffen, stir in the whipped cream, beating thoroughly. Set in a good place to harden.

Caramelized Sweet Potatoes.

1 dozen small sweet potatoes.

1 pint brown sugar.

2 quarts hot water.

1 tablespoonful butter.

1 teaspoonful salt.

1-2 teaspoonful cinnamon.

Boil the potatoes in two quarts of hot water until they are tender. Peel and arrange in a shallow baking dish. Boil the cup of water and sugar together for 10 minutes. Sprinkle salt and cinnamon over the potatoes and add the butter to the sauce. Then pour the sauce over

the potatoes and bake in a moderate oven until the potatoes are nicely browned.

Hot Snow Balls.

3 cups pastry flour.

1-2 cup milk.

1 cup confectioners XXX sugar.

Whites of 6 eggs.

1-2 cup butter.

2 teaspoonfuls baking powder.

Cream the butter and add the sugar. Beat for five minutes. Sift the flour and baking powder and add to the former, alternating with the milk. Lastly fold in the stiffly-beaten whites of the eggs. Fill buttered cups half full and steam for 30 minutes. Serve with orange marmalade and whipped cream or with your favorite sauce.

MRS. RICHARD TERWILLIGER,
1324 Liston st.

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